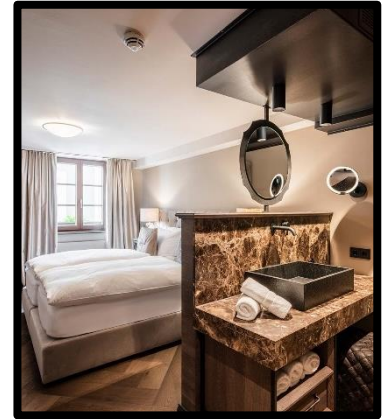




# GUEST. CULT. URE.

*By Plank*



## THE INNSBRUCK BOUTIQUE HOTEL IN THE CENTRE

**With cult and strong roots**

### **GUEST.CULT.URE.TRADITION FOR OVER 600 YEARS**

The embodiment of hospitality since time immemorial and acquired by great-grandfather Josef Plank in 1919: The Weisses Rössl. Situated in a prime location in the Old Town, it embraces cult and culture in one.

And this has been the case for four generations now. These days it is great-grandson Klaus together with the Rössl team who keep the Innsbruck Boutique Hotel running at full speed... With renovated rooms behind thick walls. With a kitchen that smells and tastes of authenticity and free spirit in wood-panelled guest parlours. With a bar that attracts guests from near and far (almost) around the clock.

The perspective opens up to the mountain and Tyrolean lifestyle...

### **HISTORY-STEPPED DREAMY ROOMS**

**Chic, cool, Tyrolean since time immemorial**

Guest.Cult.ure.Tradition for over 600 years. And yet the Zeitgeist pulsates here, it makes you feel at home, it comforts you. The wooden beam bears the year 1292.

The Room.Cult.ure.Tradition in the Innsbruck City Centre Boutique Hotel, however, represents a cosy mix of rustic Tyrolean and timeless lifestyle. There is no lack of wood anywhere, and stone, in the form of shell limestone and granite, adorns the modern bathrooms. The fourth generation of the Plank family of hoteliers and innkeepers has a soft spot for exclusive interiors. They love the pulse of time – just as much as their historical roots, which resonate through the thick walls and solid wooden doors.



# Recommendation

## **Spargelcremesuppe**

asparagus cream soup

€ 6,50

## **Knödelcarpaccio**

dumpling carpaccio

served with asparagus vinaigrette

€ 14,80

## **Kalbskotelett**

veal chop served with vegetables &  
roast potatoes

€ 28,00

## **Leber geröstet**

roasted liver served with rice

€ 18,50

## **Spargelgröstl**

roast potatoes with asparagus &  
wild garlic

€ 18,50

## **2 Stück Kirchtagskrapfen**

traditional fried pies  
with a plum & poppy seed filling

€ 6,80

# Appetizer

## **Tiroler Graukäse**

Tyrolean sour-milk cheese with  
red-wine vinegar, olive oil, onions,  
& bread

€ 12,50

## **Winzerjause**

Assorted Tyrolean starters –  
smoked specialities & cheese from  
local farmers with bread

€ 16,50

## **Weinbergschnecken**

Escargots from Gugumuck with  
garlic-herb butter and toast

€ 15,50

## **Beef Tatar**

From the Tyrolean alpine ox,  
served with onion rings, butter,  
and toast

€ 18,50.

## **Consommé**

with pancake strips  
or slices of spleen

€ 5,50

## **Gemüse Tatar**

**Vegan**

Vegetable tartare  
with avocado cream and toast

€ 15,50

## **Grüner Salat**

Green salad with house dressing

€ 4,50

## **Gemischter Salat**

Mixed salad with house dressing

€ 5,00

# Main course

## **Wiener Schnitzel**

Escalope crumbed & deep fried  
with potato-field salad  
- from pork € 17,50.  
- from veal € 26,50

## **Hauspfandl**

Pork fillet medallions with spaetzle  
& bacon beans  
€ 24,50

## **Cordon Bleu**

with French fries  
€ 23,50

## **Zwiebelrostbraten**

Roast beef from the high sirloin with  
roasted potatoes  
bacon beans & onions  
€ 29,50

## **Gebackener Kalbskopf**

Baked veal head  
with potato field salad  
& tartar sauce  
€ 18,50.

## **Filetsteak**

Filet steak from Tyrolean  
alpine ox with vegetables,  
potato wedges, & herb butter  
€ 42,50

## **Tiroler Gröstl**

Roasted potatoes with beef  
fried egg, and bacon cabbage salad  
€ 18,50

## **Saiblingsfilet**

Char fillet, grown and refined in  
Tyrol, grilled, with sautéed spinach  
& parsley potatoes.  
€ 30,00

# Vegetarian

## **Gemüsegröstl**

**Vegan**

Roasted potatoes with vegetables,  
smoked tofu, and fresh herbs

€ 16,50

## **Käsespätzle**

Spaetzle with alpine cheese and  
fried onion

€ 16,50

## **Spinatknödel**

Spinach dumplings with Tyrolean  
Mountain cheese and brown butter

16,00

# Dessert

## **Kaiserschmarrn**

with stewed plum

€ 14,50

## **Eispalatschinken**

Pancake with vanilla ice cream,  
chocolate sauce and almond slivers

## **Apfelstrudel**

Apple strudel

€ 5,50

- with whipped cream € 6,50

- with ice cream € 7,50

- with vanilla sauce € 7,50

## **Palatschinken**

Pancakes

with apricot or cranberry jam

1 piece € 4,50